


INCH-POUND

 **A-20140B**
June 24, 1993
SUPERSEDING
A-A-20140A
August 27, 1992

COMMERCIAL ITEM DESCRIPTION

MAYONNAISE, SALAD DRESSING, AND TARTAR SAUCE

The U.S. Department of Agriculture has authorized the use of this Commercial Item Description in preference to Type I, Type II, and Type IX of Federal Specification EE-M-131.

This Commercial Item Description (CID) covers mayonnaise, salad dressing, and tartar sauce, packed in commercially acceptable containers, suitable for use by the Federal Government.

Salient characteristics.

The mayonnaise, salad dressing, and tartar sauce shall conform to the following types as specified in the solicitation, contract, or purchase order.

Types.

- Type I** - Mayonnaise
- Type II** - Salad dressing
- Type III** - Tartar sauce

Beneficial comments, recommendations, additions, deletions, clarifications, etc. and any data which may improve this document should be sent to: Commander, U.S. Army Natick Research, Development, and Engineering Center, ATTN: SATNC-WTP, Natick, MA 01760-5018.

FSC 8950

DISTRIBUTION STATEMENT A. Approved for public release; distribution is unlimited.

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Styles.

Style A - Regular

Style B - Reduced calorie

Style C - Fat free

Types I and II. The mayonnaise shall conform to the Standards of Identity for Mayonnaise (21 CFR 169.140). The salad dressing (Type II, Style A) shall conform to the Standards of Identity for Salad Dressing (21 CFR 169.150). The mayonnaise and salad dressing shall be uniform off-white to light cream color. The products shall have a sharp distinct vinegar odor and shall have a pungent clean vinegar flavor with a pleasing spice note and a clean background oil flavor. The mayonnaise and salad dressing may possess a pleasing egg yolk flavor. The product shall have a semi-solid consistency which is spoonable and will not flow from an inverted container when held at a temperature of 90°F (32°C). The texture shall be creamy smooth with no evidence of lumps, grittiness, or gassiness. The product shall not exhibit separation of the oil and water phases after being held at 100°F (38°C) for 56 hours.

The reduced calorie salad dressing (Type II, Style B) shall conform to the Standards of Identity for Salad Dressing (21 CFR 169.150) and the product characteristics as described above, except that the product shall be formulated reducing the amount of salad oil by 25 percent or more. The fat content of the reduced calorie salad dressing shall not be greater than 22.5 percent.

The fat free salad dressing (Type II, Style C) shall conform to the Standards of Identity for Salad Dressing (21 CFR 169.150) and the product characteristics as described above, except that the product shall be formulated excluding all vegetable oil and egg yolk solids. Safe and suitable fat replacers, may include, but are not limited to, modified food starch, maltodextrin, corn syrup solids, cellulose gel, food gums, and stabilizers. The fat content shall not exceed 0.5 percent. When the fat free product is examined for emulsion stability there shall be no evidence of syneresis.

Type III. The tartar sauce shall be made by using a salad dressing conforming to Type II as a base to which has been incorporated suitable processed dill or sour pickles, or a commercial type stabilized pickle relish containing spices commonly used in tartar sauce. Other added ingredients may consist of capers, onions, cucumbers, or peppers in amount and particle size normally used commercially. Alternatively, the tartar sauce may be made using mayonnaise conforming to Type I as the base. The product shall have a thick, creamy, spoonable consistency suitable for a sandwich spread. The flavor shall be pleasing tart, with overtones of the pickles and characteristic flavors imparted by other spices. The incorporated vegetable pieces shall be firm and crisp. There shall be no evidence of separation of the oil and water phases.

All types of products shall be free from foreign materials such as rust, dirt, grease, wood, paint, glass, metal, paper, hair, and insect parts. All products shall have pleasing characteristic flavor and shall be free from any objectionable flavors and odors such as oxidized, tallowy, rancid, reverted (beany or painty) vegetable oil flavor, yeasty, and starchy.

All egg ingredients shall be salmonella negative and in compliance with the standard plate count limitation of not greater than 20,000 per gram, as indicated by a U.S. Department of Agriculture certificate. Egg ingredients shall have been processed according to the Regulations Governing the Inspection of Eggs and Egg Products (7 CFR Part 59), as amended.

Analytical requirements.

The finished product (all types) shall be tested for emulsion stability as follows:

Place one full unopened primary container (or 8 individual servings) in an incubator at 100°F (38°C) for 56 hours. The container shall be opened and examined for emulsion stability. Evidence of separation of the oil and aqueous phases of the product after 56 hours shall be cause for rejection of the lot. A slight surface film of oil may be ignored. Evidence of separation or syneresis of the fat free product shall be cause for rejection of the lot.

Contractor's certification.

By submitting an offer, the contractor certifies that the product offered meets the specified salient characteristics and requirements of this CID; conforms to the producer's own specifications and standards, including product characteristics, manufacturing procedures, quality control procedures, and storage and handling practices; has a national or regional distribution from storage facilities located within the United States, its territories, or possessions; and is sold on the commercial market. The Government reserves the right to determine proof of such conformance prior to the first delivery from point of origin and any time thereafter, up to and including delivery at final destination, as may be necessary to determine conformance with the provisions of the contract.

Regulatory requirements.

The delivered product shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product in the commercial marketplace. Delivered product shall conform in every respect to the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

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Quality assurance.

When the solicitation, contract, or purchase order requires that product quality or acceptability or both be determined, the Processed Products Branch (PPB), Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture shall be the certifying activity and shall make the determination in accordance with applicable PPB procedures. The product shall be examined or analyzed or both in accordance with applicable provisions in the CID, and when applicable, the United States Standards for Condition of Food Containers.

Preservation, packaging, packing, labeling, and marking.

The mayonnaise, salad dressing, and tartar sauce shall be preserved, packaged, packed, labeled, and cases marked in accordance with good commercial practice. Commercial labeling and packaging, as may be augmented by the solicitation, contract, or purchase order, shall be acceptable. Shipping containers shall comply with the National Motor Freight Classification or Uniform Freight Classification, as applicable.

For Department of Defense procurements (Only).

The following requirements are applicable when specified by the contracting officer.

Unless otherwise specified, the finished product shall be shipped within 15 days after the date of manufacture.

A. Commercial packaging. Products shall be packaged in accordance with good commercial practice and as specified in Table I.

TABLE I. Commercial packaging requirements for salad dressing and tartar sauce

<u>Unit pack</u>	<u>Net weight</u>	<u>Number per shipping container</u>
Pouch	7/16 ounce (12.403 g) or 1/2 ounce (14.175 g)	1,000
Cup or boat	7/16 ounce (12.403 g) or 1/2 ounce (14.175 g)	200

TABLE I. Commercial packaging requirements for salad dressing and tartar sauce

Unit pack	Net weight	Number per shipping container
1/2 pint (0.237 L) (approximate) jar <u>1/</u>	8 - 10 ounces (226.796 - 283.495 g)	2 or 24
401 x 411 can <u>2/</u>	1 pound, 12 ounces (793.786 g)	24
1-quart jar (0.946 L)	2 pounds, 1 ounce (935.534 g)	12
1-gallon (3.785 L) jar	8 pounds, 3.5 ounces (3,727.962 g)	4

1/ Tartar sauce only.

2/ Vacuum of 4 inches (10.16 cm) of mercury.

B. Commercial packing. The product shall be packed in a manner to ensure carrier acceptance and safe delivery at destination at the lowest transportation rate for such supplies. The shipping container shall be in accordance with the National Motor Freight Classification or Uniform Freight Classification, as applicable. The number of packages per shipping container shall be as specified in Table I.

C. Commercial unit loads. Shipping containers shall be arranged in unit loads in accordance with Type III, Class G of MIL-L-35078. When unit loads are strapped, strapping shall be limited to nonmetallic strapping.

D. Export packaging. The product shall be packaged in accordance with (1), (2), or (3) as applicable. Container net weight shall be as specified in Table I.

(1) Glass containers. Glass containers shall be in accordance with good commercial practice. The closure may be continuous thread, milled screw cap with curled edge made from 0.25-pound per base box electrolytic tinplate, or a hermetic friction type side seal closure with pry-off feature made from 0.25-pound per base box electrolytic tinplate. The closures

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shall be coated outside with a corrosion-resistant coating and inside with a coating suitable for the product. Closures shall be lined. Screw cap closures shall be secured in place to preclude loosening of the cap during shipment and storage.

(2) Cups, boats, or pouches. Individual serving size containers shall

be packaged in accordance with good commercial practice.

(3) Cans. One pound, twelve ounces (793.786 g) of product shall be packaged in an open-top style, round, metal can, size 401 x 411, with soldered or welded side seam and compound-lined, double-seamed ends. The can shall be made throughout from not less than 1.00/0.25 or 0.75/0.25K pound per base box electrolytic tinplate. The can shall have sufficient base plate weight and temper to protect the product during shipment and storage. The entire inside area of the 1.00/0.25 can shall be enameled; the 0.75/0.25K can shall be double enameled. Alternatively, the can ends may be fabricated from ECCS plate, fully enameled both inside and out. Cans shall have the interior side seam stripped. The can shall be coated overall on the outside with a coating conforming to Type I, or when specified, Type II of TT-C-495. Prior to hermetically sealing the can, the headspace shall be gas flushed with carbon dioxide gas to the extent that the filled and sealed can shall show a vacuum of not less than 4 inches (10.16 cm) of mercury prior to shipment.

E. Export packing. The product shall be packed in accordance with (1), (2), or (3) as applicable. Number of packages per shipping container shall be as specified in Table I.

(1) Glass containers. Product shall be packed in a fiberboard box constructed, closed, and reinforced in accordance with Style RSC, Grade V3c, V3s, or V4s of PPP-B-636. Fiberboard pads shall be placed on the top and on the bottom of jars. Fiberboard partitions shall provide a cell for each jar. Reinforcement shall be limited to nonmetallic strapping or pressure-sensitive adhesive, filament-reinforced tape.

(2) Cups, boats, or pouches. Product shall be packed in accordance with good commercial practice in a fiberboard box constructed, closed, and reinforced in accordance with Style RSC-L, Grade V3c, V3s, or V4s of PPP-B-636.

(3) Cans. Twenty-four cans shall be packed in a fiberboard box in two tiers of 12 cans each. The fiberboard box shall be constructed, closed, and reinforced in accordance with Style RSC, Grade V3c, V3s, or V4s of PPP-B-636.

F. Export unit loads. Shipping containers shall be arranged in unit loads in accordance with Type I, Class A of MIL-L-35078. When unit loads are strapped, strapping shall be limited to nonmetallic strapping.

G. Labeling (commercial and export). Commercial labeling shall be acceptable.

H. Marking (commercial and export). Marking of unit pack, shipping container, and unit load shall be in accordance with MIL-STD-129.

Shipping containers packed with glass containers shall be imprinted on top in boldface type as follows:

STORE IN COOL PLACE - DO NOT FREEZE

FRAGILE - HANDLE WITH CARE (or similar marking)

THIS SIDE UP

Shipping containers packed with cans, cups, boats, or pouches shall be imprinted on top in boldface type as follows:

**STORE IN COOL DRY PLACE
BEST AT 50°F (10°C)
DO NOT FREEZE**

Notes.

Sources of documents:

Sources of information for nongovernmental documents are as follows:

Copies of the National Motor Freight Classification may be obtained from:

**National Motor Freight Traffic Association, Inc., Agent
National Motor Freight Classification
American Trucking Associations, Inc., Traffic Department
2200 Mill Road
Alexandria, VA 22314**

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Copies of the Uniform Freight Classification may be obtained from:

**Uniform Classification Committee, Agent
Uniform Freight Classification
Uniform Classification Committee, Suite 1120
222 South Riverside Plaza
Chicago, IL 60606**

Sources of information for governmental documents are as follows:

Applicable provisions of the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1-199. This three-volume set may be purchased from:

**Superintendent of Documents
U.S. Government Printing Office
Washington, DC 20402-0001**

Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 783-3238.

Copies of the United States Standards for Condition of Food Containers are available from:

**Chairperson
Condition of Container Committee
Agricultural Marketing Service
U.S. Department of Agriculture
Room 2506, South Building
P.O. Box 96456
Washington, DC 20090-6456**

Civil agencies and other interested parties may obtain copies of this CID from:

**General Services Administration
Specifications Unit (3FB-WS)
Room 6654
7th and D Streets, SW
Washington, DC 20407**

Military activities should submit requests for copies of this CID to:

**Standardization Documents Order Desk
Building 4, Section D
700 Robbins Avenue
Philadelphia, PA 19111-5094**

MILITARY INTERESTS:

Custodians

Army - GL
Navy - SA
Air Force - 50

Review Activities

Army - MD, QM
Navy - MC
DP - SS

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP

HHS - FDA, NIH, IHS
USDA - FV
VA - OSS

PREPARING ACTIVITY:

USDA - FV



DEFENSE LOGISTICS AGENCY
DEFENSE SUPPLY CENTER PHILADELPHIA
700 ROBBINS AVENUE
PHILADELPHIA, PENNSYLVANIA 19111-5092

IN REPLY
REFER TO

DSCP-FTSL

August 9, 2004

MEMORANDUM FOR: SEE DISTRIBUTION

SUBJECT: Document Changes to Commercial Item Description A-A-20140B - Mayonnaise, Salad Dressing, and Tartar Sauce.

The following changes are made to subject document for all current, pending, and future procurements until the document is formally revised or amended:

Page 2, first paragraph, change third sentence to read "The mayonnaise and salad dressing shall be smooth, uniform, off-white to light cream in color, and have a slight surface sheen."

Page 2, first paragraph, fourth sentence, replace "sharp distinct" with "slight". Delete "shall have a pungent clean vinegar".

Page 2, first paragraph, fifth sentence, delete "a pleasing". Replace "flavor" with "notes".

Page 2, first paragraph, seventh sentence, after "shall be" insert "moderately thick and".

Page 2, first paragraph add, "The product shall have no evidence of excessive heating (materially darkened or scorched mottling, curdling or oiling off)."

Page 2, after third paragraph insert new paragraph, "The fat free mayonnaise (Type I, Style C) shall conform to the Standards of Identity for Mayonnaise (21 CFR 169.140) and the product characteristics as described above, except that the product shall be formulated reducing the amount of fat as defined by 21 CFR 101.62. Safe and suitable fat replacers, may include, but are not limited to, modified food starch, maltodextrin, polydextrose, cellulose gel, food gums, and stabilizers. The fat content shall be less than 0.5 gram (g) per reference amount customarily consumed (which is 15 g for mayonnaise-type salad dressings as defined by 21 CFR 101.12) and shall be less than 0.5 g per labeled serving. When the fat free product is examined for emulsion stability there shall be no evidence of syneresis."

Ms. Leah Eason, telephone number (215) 737-8341 or DSN 444-8341 may be contacted if additional information is required.

JOHN WOLOSZYN
Ch, Standardization Management Svcs
Product Services
Directorate of Subsistence

cc:

Ray Valvano, Natick

Allen Richards, Natick

Leon Cole, Navy

Bill Spencer, HQ AFSVA/SVPHF

Helen Richardson, ATSM-CES-OM

LTC Maria Worley, Army Med Com

Susan Tucker, USMC

Lynne Yedinak, USDA

Geraldine June, FDA

Mike Malason, DSCP